

## n°2 APA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **5.7**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **5 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **98 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (96.2%)	80 %	5
Grain	Strzegom Karmel 150	0.1 kg (3.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	40 min	15.5 %
Boil	Palisade	5 g	40 min	7.5 %
Aroma (end of boil)	Cascade PL	5 g	0 min	5.2 %
Dry Hop	Cascade PL	5 g	3 day(s)	5.2 %
Dry Hop	Citra	10 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis